



Dolcetto d'Alba Ciabot Russ

Vineyards: selection of vineyards are located in the village of La Morra and Monforte ; WEST exposure with medium slope

Grape: Dolcetto 100%

Age of vineyard: approx 45 years

Average density of vines: 5500 vines per hectare

Soil: clay and limestone

Method of cultivation: classical Guyot method with medium-short pruning; Green harvest in two different times with reduction of grapes with a final production per hectare around 6000 kg .

Winemaking: The grapes are harvested very ripe with a meticulous selection; fermentation took place spontaneously in stainless steel vats with temperature controlled at 28°C with 5-7 days of maceration ; malolactic fermentation took place spontaneously in stainless steel vats.

Refinement: After malolactic fermentation the wine stay for 6/8 months in steel tank; after this period the wine is bottled and refined for 4-6 months.

Bottles production: 3000 bottles approx